Mad Hatters Table d'Hote Luncheon

March 21st-24th 2023

<u>Appetizer's</u>

Cream of Wild Mushroom

Soup

Spring Mixed Leaves

Buffalo Mozzarella, Vine Ripened Tomato & Balsamic

Dressing

Garlic Bread Also Available for \$6

Entrées

Baked Atlantic Salmon
Orange Hollandaise Sauce
Beef Bourgonignon
Pearl Onions & Red Wine
Créole Chicken
Fire Roasted Pepper Jus
Thai Green Curry
Mixed Vegetables & Jasmin Rice

Desserts Chocolate Brownies Peach Melba

Mango Passion Fruit Sorbet

Choice of two courses for \$30 or choice of three courses for \$38

Lunch specials are also available for an
additional surcharge of \$5-\$10.

17% Service charge will be added for your convenience